

U3A Wine Group
September 2015 @ The Ship, Dunwich

1) Les Caves de Felix

Vouvray Brut made from Chenin Blanc by the 'methode traditionnelle' – Good Aperitif

2) Rio de Pez

A blend of Macabeo and Sauvignon from Carinena in N.E. Spain. This crisp aromatic white will go well with fish and chips.

3) Monte Velho

This white from the Alentejano region of Portugal using a blend of local grape varieties (Antao Vaz, Roupeiro, Perrum) makes a great partner to a very wide range of dishes.

4) Alta Bajo Merlot

This merlot from Chile's Central Valley is an easy drinking wine with classic red berries and spice. Should work with both the sausages and fish courses.

5) Villa dei Fiori.

A well-aged Primitivo (aka Zinfandel in USA and Tribidrag in its home, Croatia) from Puglia, S. Italy. Concentrated black fruit flavours from one of Italy's rising stars in the region might not suit everyone's palate when accompanying fish but worth trying.

6) Teroldego Rotaliano Riserva

A full bodied fruity red speciality of the Rotaliano plain near Trento, N.E. Italy which has acquired extra roundness and depth from careful wood ageing. The softer tannins and acidity here will benefit those who want a serious red with their fish!